

IMPROVED METHOD FOR PREPARING DOUGHS AND PRODUCTS  
MADE FROM SUCH DOUGHS USING GLYCEROL OXIDASE

ABSTRACT

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Method of improving the rheological properties of a flour  
dough and the quality of bread, alimentary paste products,  
noodles and cakes wherein glycerol oxidase or a combination  
of glycerol oxidase and a lipase is added to the dough and  
10 dough improving compositions comprising these enzymes. The  
strength of (B/C ratio) and the gluten index of the dough was  
improved and in the resulting products the improvements were  
higher specific volume, increased crumb pore homogeneity and  
reduced average crumb pore diameter.